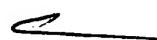


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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/629,018	07/29/2003	Mohamed M. Morad	2661.465US01	7636
23552 7590 11/27/2007 MERCHANT & GOULD PC P.O. BOX 2903			EXAMINER	
			TRAN LIEN, THUY	
MINNEAPOLIS, MN 55402-0903			ART UNIT	PAPER NUMBER
		•	1794	
			MAIL DATE	DELIVERY MODE
			11/27/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

	Application No.	Applicant(s)				
	10/629,018	MORAD ET AL.				
Office Action Summary	Examiner	Art Unit				
	Lien T. Tran	1794				
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply						
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period was period to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be time will apply and will expire SIX (6) MONTHS from a cause the application to become ABANDONE	the mailing date of this communication. O (35 U.S.C. § 133).				
Status						
1) Responsive to communication(s) filed on 07 No	Responsive to communication(s) filed on 07 November 2007.					
2a)⊠ This action is FINAL . 2b)☐ This	action is non-final.					
3) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is						
closed in accordance with the practice under E	x parte Quayle, 1935 C.D. 11, 45	3 O.G. 213.				
Disposition of Claims						
 4) Claim(s) 35-51 is/are pending in the application 4a) Of the above claim(s) is/are withdraw 5) Claim(s) is/are allowed. 6) Claim(s) 35-51 is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and/or 	vn from consideration.					
Application Papers						
9) The specification is objected to by the Examine 10) The drawing(s) filed on is/are: a) acce Applicant may not request that any objection to the Replacement drawing sheet(s) including the correct 11) The oath or declaration is objected to by the Ex	epted or b) objected to by the Edrawing(s) be held in abeyance. See ion is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).				
Priority under 35 U.S.C. § 119						
 12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No. 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received. 						
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail Da 5) Notice of Informal P 6) Other:	ite				

Application/Control Number: 10/629,018

Art Unit: 1794

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Claims 35-46, 48, 50-51 are rejected under 35 U.S.C. 103(a) as being unpatentable over Van Der Graaf et al.

Van Der Graaf et al disclose a composite dough product comprising a puff pastry dough sheet having attached thereon a sheet of another dough which acts as an anchoring layer. The anchoring dough can be pizza dough, bread dough, shortcrust and cake pastry. To is known to provide a bottom crust for a pizza which is a laminate of puff pastry as the lower layer and a normal pizza crust as the upper layer. After baking, the composite layer is provided with a moisture-barrier layer. The puff pastry is prepared as shown in example 1 and has a water content of 31.61%. Different fillings are applied to the composite dough layers. Filled product is frozen. (col. 1 lines 65-68 and col. 3)

Van Der Graaf et al. do not disclose the moisture content of the second dough layer, the thickness of the dough layers, forming a pouch type product, the moisture and fat content of the second layer, the thickness ratio and a moisture barrier between the two dough layers.

Van Der Graaf et al disclose the second layer can be a pizza dough; thus, it would have been obvious to one skilled in the art to make a yeast leavened dough because pizza dough is commonly leavened by yeast. It would have been obvious to one skilled in the art to determine the appropriate moisture content depending on the texture wanted. Determination of the appropriate moisture content to obtain optimum texture and taste would have been within the routine experimentation for one skilled in the art. It would have been obvious to form the dough layers in any thickness and

Application/Control Number: 10/629,018

Art Unit: 1794

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thickness ratio depending on the texture and taste wanted. Thinner crust provides a crunchier texture than a thicker crust. The degree of thickness would have been a matter of preference. It would have been obvious to form a pouch type product when desiring a closed configuration to prevent filling from dripping. Such configuration for filled food product is notoriously well known in the art. It would have been obvious to vary the amount of fat depending on the fat content wanted and the texture desired.

Van Der Graaf et al teach putting a moisture barrier layer on top; however, it would also have been obvious to place a moisture barrier layer between the dough layers to further protect the lower layer from moisture migration of filling material through the first dough layer. This will further enhance the stability and shelf life of the product.

Claims 47 and 49 are rejected under 35 U.S.C. 103(a) as being unpatentable over Van Der Graaf et a in view of Bauman et al.

Van Der Graaf et al do not disclose putting an adhesive layer between the two dough layers.

Bauman et al teach adding a binding agent such as water or starch glue between two dough layers to form a seal between the layers. (col. 4 lines 54-65)

It would have been obvious to add an adhesive layer as taught by Bauman et al between the dough layers of the Van Der Graaf et al product when desiring to seal the two layers to ensure that separation of the layers will not occur.

All claims are drawn to the same invention claimed in the application prior to the entry of the submission under 37 CFR 1.114 and could have been finally rejected on the grounds and art of record in the next Office action if they had been entered in the

Application/Control Number: 10/629,018

Art Unit: 1794

FINAL even though it is a first action after the filing of a request for continued examination and the submission under 37 CFR 1.114. See MPEP § 706.07(b). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the mailing date of this final action.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

November 21, 2007

LIEN TRAN
PRIMARY EXAMINER